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Housekeepers' Chat

Tuesday, December 18, 1928

NOT FOR PUBLICATION

Subject: "Last-Minute Gifts from the Kitchen." Program includes recipes for Chocolate Coated Apple Confection and Scotch Short Bread, from Bureau of Home Economics, U.S.D.A.

--ooOoo--

"Dearie me!" signs the Woman-Who-Didn't-Shop-Early, "Dearie me! Here it is the week before Christmas, and look at my shopping list! Not a thing have I bought, for at least ten relatives and friends!"

The Woman-Who-Didn't-Shop-Early though a minute, then she went to her cup-board--- a cupboard well-stocked with preserves, conserves, jellies, and pickles.

"Why not?" she said to herself. "Why not give my city cousins something they'll really appreciate?"

At the top of her shopping list was Cousin Maude. The Woman-Who-Didn't-Shop-Early had intended to get Cousin Maude a cut glass dish, but she changed her mind, and sent her instead a pint jar each of chili sauce, peach pickles, and mustard pickles, all wrapped in pretty holly paper.

Next on the list was Uncle Henry, who has five or six children -- I don't remember which. Anyway, all of Uncle Henry's children love bread and butter and jam -- so to this family went a box of six uniform jars, each containing a different spread: red raspberry jam, grape marmalade, rhubarb conserve, orange marmalade, apple butter, and cherry preserves. Can't you just hear those five or six kids shouting, when they open the Christmas package? Something tells me that the "spreads" won't last very long.

A jar of mincemeat, and one of canned blueberries with recipes for making the pies and crust, were sent to the young cousin just recently married.

And so on down the list -- till the ten relatives and friends were taken care of. And just between you and me, I'll wager the ten relatives and friends of the Woman-Who-Didn't-Shop-Early, were mighty glad that she didn't.

While we're on the subject of homemade Christmas gifts, we must not forget candy. If you have a Radio Cookbook, you know that it contains recipes for fondant, Chocolate Fudge, Nut-Coated Marshmallows, Pralines, Nut Brittle, Parisian Sweets, Popcorn Balls, and Sugared Popcorn. I shall not broadcast any of these.



But I have a new recipe for you, a delicious Chocolate Covered Apple Confection, which is very nice for the holidays. Pencils please, and Radio Notebooks, while I read you the recipe for Chocolate Coated Apple Confection. Five ingredients:

3 firm tart apples  
1 cup sugar  
1 cup water  
Rind of 1 lemon, and  
Chocolate for dipping.

Five ingredients: (Repeat) Be sure to get the kind of chocolate that comes especially for dipping.

Wash, pare, and cut the apples into inch cubes. Prepare a sirup of the sugar, water, salt, and lemon rind. Cook for about 5 minutes. Put the apples into the sirup. Cover, and cook slowly until they become clear, and the sirup thick. Drain from the sirup, spread out in a single layer, and let stand for an hour or two, to dry off. Melt the chocolate over hot water, but do not let it become any hotter than necessary. Dip the pieces of apple into the chocolate, using a two-tined fork. Scrape off the drippings, and put the candies on waxed paper to dry overnight. When thoroughly dry, pack in boxes, in layers, with paraffin paper between each layer.

So much for the Chocolate Coated Apple Confection.

Now let's look over our other last-minute gifts from the kitchen. Fruit cake, of course, and plum puddings. Plum puddings are one of the best of last-minute gifts. Cookies are nice, too; any kind of good-keeping cookies, made in fancy shapes -- star shapes are particularly attractive for Christmas.

In making gifts of this kind, one should consider what she can do best. Mrs. Johnson, for example, is famous for her Swedish cookies, and a delicious tea ring. She divides a box, covered with decorative paper, into four sections, and packs each section with a different cookie, or bread.

My Next-Door Neighbor excels in making Scotch Short Bread, which she wraps in parchment paper, packs in shallow tin boxes, and ties with a bow of plaid ribbon. By the way, I have her recipe for Scotch Short Bread. This is a rich short bread, especially good when you want something different to serve with tea, or with fruit, for dessert.

If you'll take your pencils, I'll give you the recipe for Scotch Short Bread. Four ingredients, for Scotch Short Bread:

3-1/2 cups sifted flour  
1 cup butter  
1/2 cup sugar, and  
1/4 teaspoon salt.



Four ingredients: (Repeat)

(Read Slowly) Sift the flour, salt, and sugar, on a bread board. Break the butter into small pieces, and work into the dry ingredients, by pressing with the palm of the hand, and the wrist, until there is a smooth, even mixture. Make the dough into a ball, and roll out, about three-fourths of an inch thick. Prick well with a fork, and place in a pan with high sides, to prevent the short bread from browning too quickly around the edges. Bake in a <sup>very</sup> moderate oven, at a temperature between 275° F. and 300° F., for 35 minutes, or until a pale amber tint. Allow short bread to stand an hour or two before serving, so that it becomes crisp, and thoroughly set. Then break it into small pieces and serve for tea or with fruit for dessert.

Short Bread keeps at least two weeks. Wrap it in parchment paper, and pack it in a shallow tin box.

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Wednesday: "What Do You Know About Cheese?" Menu and recipe included in program.

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